

EARLY RISERS

EGGS BENEDICT

served with house potatoes

CLASSIC 12
English muffin, poached egg
& Canadian bacon, topped
with hollandaise sauce

SALMON 14
English muffin, poached egg &
house-cured salmon, topped
with hollandaise sauce

COLOSSAL CRAB 16
English muffin, poached egg
& colossal crab, topped
with hollandaise sauce

BUILD AN OMELET 10

3 eggs, served with house potatoes & toast

CHEESE CHOICE

American
cheddar
mozzarella
herbed goat cheese
feta

applewood smoked bacon
ham
house-made sausage
chorizo

CHOOSE 3

broccoli
mushrooms
onions

peppers
spinach
tomatoes
jalapenos

CHICKEN & WAFFLES BELGIAN STYLE 14
Belgium waffle topped with buttermilk fried chicken,
house made pickles & maple bourbon glaze

AMARETTO BRIOCHE FRENCH TOAST 11
served with baked pear compote
& amaretto-orange whipped cream

BISCUITS & SAUSAGE GRAVY 10
2 biscuits topped with house-made sausage gravy

BREAKFAST BURRITO 11
house made chorizo, house potatoes, avocado, eggs,
queso fresco & cilantro lime aioli in a black bean tortilla

BREAKFAST FLATBREAD 11
eggs, bacon, ham, cheddar & mozzarella

FLORENTINE FLATBREAD 9
egg whites, spinach, roasted red peppers,
mushrooms & mozzarella

CLASSIC BREAKFAST 8.95
2 eggs your way served with your choice of house-made
sausage, bacon or ham, & served with house potatoes & toast

STEAK & EGGS 18.95
4 oz. filet grilled to your liking with 2 eggs your way,
chimichurri & toast

SEASONAL FRESH FRUIT WITH YOGURT & HOUSE-MADE GRANOLA 7

SIDES

house potatoes	3	house-made sausage	3	yogurt	2	fries	2
bacon	3	seasonal fruit	3	toast	2	biscuits	3
ham	3	house-made granola	2	English muffin	2	side salad	2

LATE SLEEPERS

FRENCH ONION 6
BROCCOLI CHEDDAR 4
SOUP DU JOUR 4

CAESAR 4.5/9
romaine | parmesan | croutons

APPLE 6/12
mixed greens | dried cranberries
red onions | bleu cheese crumbles
candied almonds | balsamic vinaigrette

BEET 6/12
arugula | radish | herbed goat cheese
oranges | toasted walnuts
honey-dijon vinaigrette

BLTA 6/12
romaine | bacon | avocado
cherry tomatoes | chipotle ranch

WINTER GRAIN 5/10
Greek farro | dried cranberries
roasted butternut squash | spinach
feta cheese | toasted pistachios
balsamic glaze

SMOKED SALMON 14
topped with cracked black pepper & capers, served with mixed greens, tomatoes, red onion, dill cream cheese & baguette toast points

HANDHELDS

ALL SANDWICHES SERVED WITH HOUSE MADE PATAT FRIET

MONTE CRISTO 12
turkey & ham on brioche French toast
with swiss cheese & maple aioli

Shrimp Po Boy 13
deep fried & Cajun spiced colossal shrimp
topped with lettuce, tomato, onion
& remoulade on a brioche roll

Grilled Turkey Club 11
turkey, bacon, avocado, tomatoes, swiss
& chipotle mayo on toasted sourdough

Ontbijt Burger 12
8oz burger topped with ham, bacon,
American cheese, egg your way
& maple aioli served on a French toast bun

French Dip 12
roast beef topped with caramelized onions
& Swiss cheese on a toasted baguette
served with hot au jus

BLOODY MARYS

- BBQ BACON** 11
BROWN SUGAR BBQ RIM | TITOS | BBQ SAUCE | HORSERADISH
GARNISHED WITH BACON, CELERY, OLIVE, & LEMON
- CUCUMBER BASIL** 10
EFFEN CUCUMBER VODKA | FRESH BASIL | LIME JUICE
GARNISHED WITH CUCUMBER STICK, BASIL LEAF, & LIME
- SPICY PEPPER** 10
SPICY SALT RIM | ABSOLUTE PEPPER | SIRACHA | HOT SAUCE
GARNISHED WITH JALAPENO, OLIVE, CELERY, LEMON, & RED PEPPER
- COAL REGION** 12
GARLIC SALT & PEPPER RIM | TITOS | HORSERADISH | DRY MUSTARD
FRESH GARLIC
GARNISHED WITH MEATS & CHEESES, GARLIC OLIVE, & CELERY

- MARYLAND STYLE** 16
OLD BAY RIM | TITOS | OLD BAY | HORSERADISH
GARNISHED WITH LEMON, CELERY, & COLLOSAL CRAB
- DILL PICKLE** 10
GARLIC & DILL RIM | TITOS | DILL PICKLE JUICE | DILL
FRESH GARLIC | HORSERADISH
GARNISHED WITH PICKLE SPEAR, GARLIC OLIVE, & LEMON
- ITALIAN** 12
ITALIAN HERB & SALT RIM | TITOS | ITALIAN HERBS | RED PEPPER FLAKES
GARNISHED WITH MEATS & CHEESES, ROASTED RED PEPPER, & CELERY
- LOUISIANA STYLE** 15
CAJUN RIM | TITOS | LEMON JUICE | HOT SAUCE | CREOLE
GARNISHED WITH CAJUN SHRIMP, CELERY STALK, OLIVE, LEMON

BUILD YOUR OWN BLOODY MARY

10

VODKA

- TITOS
ABSOLUTE
BELVEDERE +3
GREY GOOSE +3
KETAL ONE +3
KETAL ONE CITROEN +3
ABSOLUTE PEPPER +1
EFFEN CUCUMBER +2

RIM

- GARLIC SALT & PEPPER
ITALIAN HERB & SALT
CAJUN
BROWN SUGAR BBQ
OLD BAY
SPICY SALT
GARLIC & DILL

MIX-INS

- HORSERADISH
HOT SAUCE
SIRACHA
BBQ SAUCE
OLD BAY
DRY MUSTARD
PICKLE JUICE
FRESH GARLIC

GARNISHES

- CELERY
CUCUMBER
OLIVES
LEMON WEDGE
LIME WEDGE
CAJUN SHRIMP +6
COLLOSAL CRAB +6
MEAT & CHEESE +4

MIMOSAS

YOUR CHOICE OF MUM NAPA BRUT CHAMPAGNE OR CA'TULLIO PROSECCO

- CLASSIC** 13
FRESHLY SQUEEZED ORANGE JUICE
- GRAPEFRUIT BLOSSOM** 15
FRESHLY SQUEEZED GRAPEFRUIT JUICE | ST-GERMAIN
- FOUR BLOOMS** 15
CRÈME DE VIOLETTE
- SHIMMERING PEAR** 15
SUGAR RIM | PEAR LIQUEUR

- PEACHY BERRY** 15
CHAMBORD | PEACH NECTAR
- SPARKLING CANDY** 15
COTTON CANDY | LEMON JUICE
- FALL HARVEST** 15
CINNAMON SUGAR RIM | PEAR LIQUEUR | APPLE CIDER
- PAMA** 15
PAMA | ORANGE JUICE

BUILD YOUR OWN MIMOSA

13

YOUR CHOICE OF MUM NAPA BRUT CHAMPAGNE OR CA'TULLIO PROSECCO

- CHOOSE YOUR JUICE** – ORANGE
CRANBERRY | WHITE CRANBERRY
GRAPEFRUIT | APPLE | APPLE CIDER
PEACH NECTAR | PEAR NECTAR

- CHOOSE YOUR GARNISH** – ORANGE | LEMON
LIME | APPLE | CHERRY | PEAR | RASPBERRY
POMAGRANITE SEEDS

- EXTRA SHOT (+ 2.5)** – CHAMBORD
COINTREAU | GRAND MARNIEU
APRICOT LIQUEUR | CHERRY LIQUEUR
PEAR LIQUEUR | ST-GERMAIN
PEACH SCHNAPPS | PAMA

- BLACK VELVET** 6
BLAKE'S HARD CIDER | MURPHYS
- POMASKI** 8
PAMA | LEMON JUICE | STELLA

BEER COCKTAILS

- GRAPEFRUIT ALE** 8
PINK GRAPEFRUIT JUICE | BEEFEATER | ST-GERMAIN | GOOSE IPA
- BEER-MOSA** 6
ORANGE JUICE | BLUE MOON

- CINNAMON BUN** 7
CINNABON VODKA | CREAM | WHIPPED CREAM
CINNAMON DUST
- IRISH COFFEE** 9
JAMESON | BROWN SUGAR | WHIPPED CREAM
- WHITE CHOCOLATE RASPBERRY** 9
GODIVA WHITE CHOCOLATE LIQUEUR | CHAMBORD
WHIPPED CREAM

SPIKED COFFEES

- PUMPKIN SPICE** 9
KAHLUA PUMPKIN SPICE LIQUEUR | CREAM
CINNAMON
- MORNING HAZE** 9
CORSAIR VANILLA BEAN VODKA | WHIPPED CREAM
COCO DUST
- STILL DREAMING** 9
BAILEYS | ABSOLUTE VANILLA VODKA